

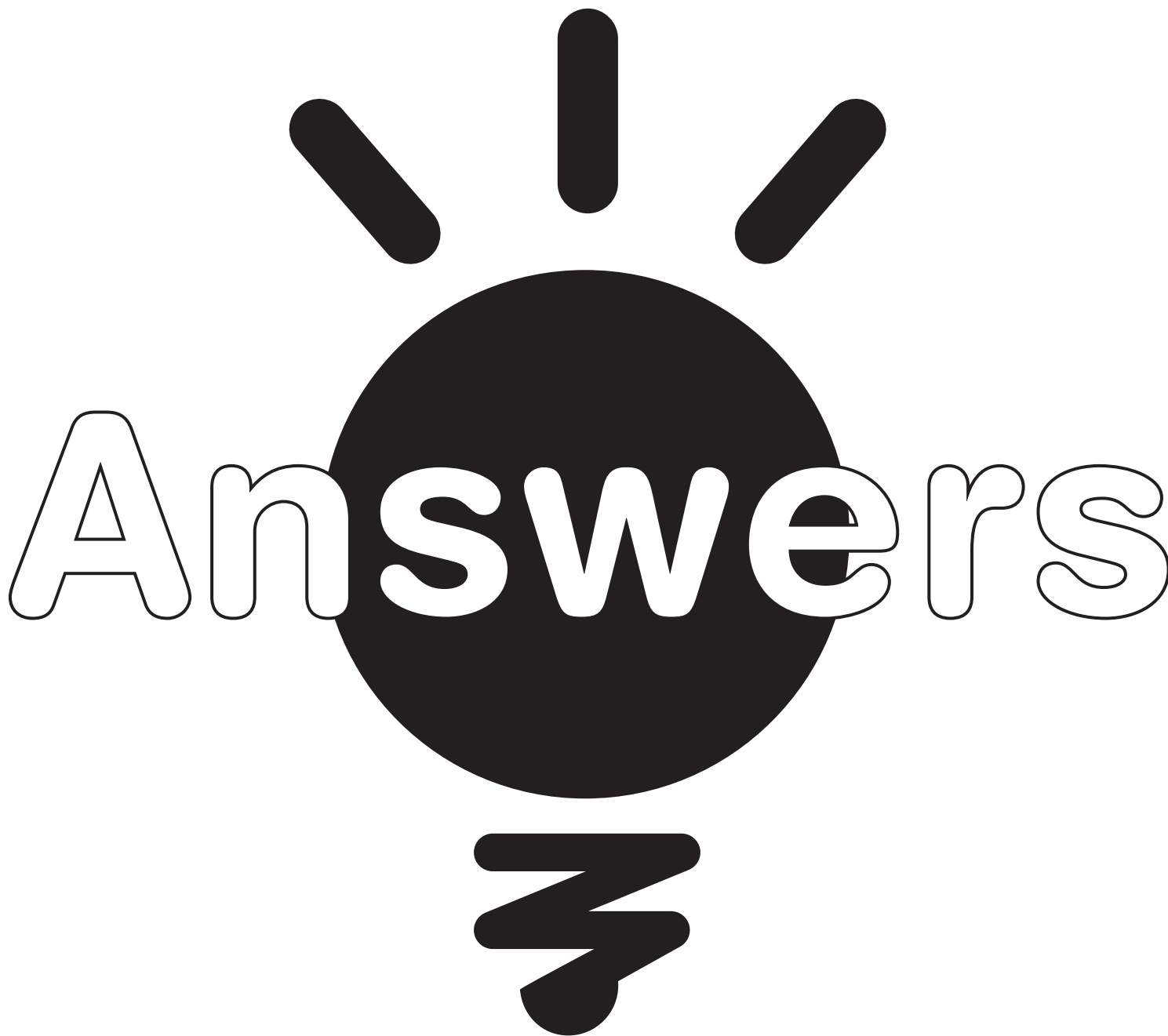
September 2009 Answer Key



**Food Safety Thrives
When You Focus On Five**



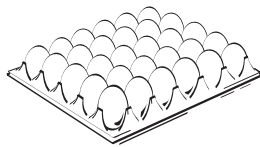
National Food Safety Education Month®





Week 1: Avoid Purchasing Food from Unsafe Sources

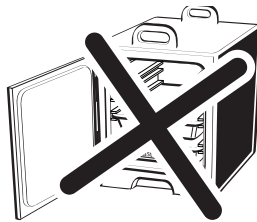
Take It or Leave It?



Eggs at 38°F (3°C)



Water-stained flour



Hot roast beef
at 115°F (46°C)



Milk at 40°F (4°C)



Frozen shrimp
covered in ice crystals



Cans in good condition

The bag of flour should be rejected because it has water stains, which indicates that it got wet at some point.

The hot roast beef should be rejected because the temperature is not 135°F (57°C) or higher.

The frozen shrimp should be rejected because it has ice crystals on it. Ice crystals are a sign of thawing and refreezing.

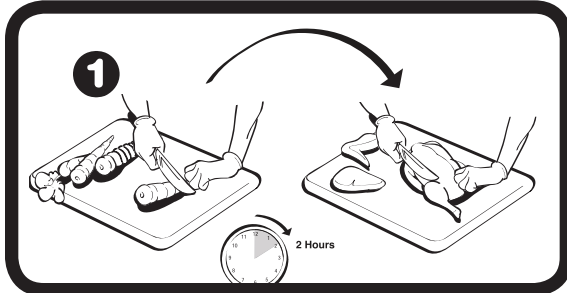
Receiving Basics

1. F, 41°F (5°C) or lower
2. E, 135°F (57°C) or higher
3. B, rejected
4. A, passed
5. D, thermometer
6. C, before



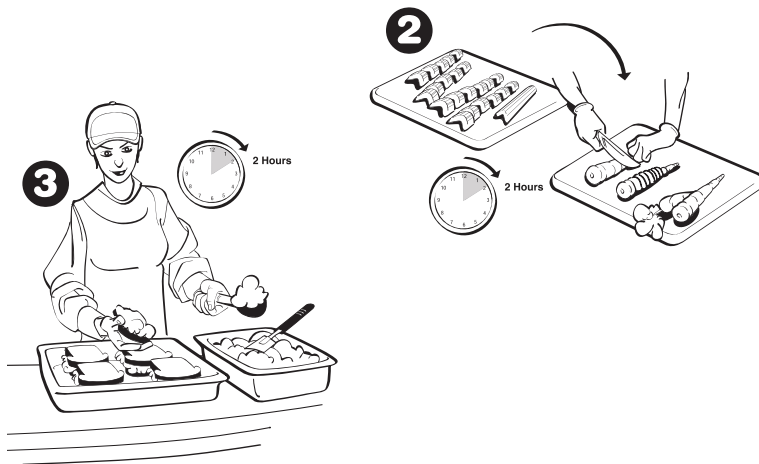
Week 2: Clean and Sanitize Correctly

Time to Sanitize!



Activity 1 should be circled. It requires the employee to clean and sanitize the item she is using because she is preparing different types of food.

The item the employee is using in activities 2 and 3 would not have to be sanitized because she is working with or cutting the same type of food for less than four hours.



Scramble!

1. clean
2. rinse
3. sanitize
4. air-dry



Week 3: Prevent Cross-Contamination

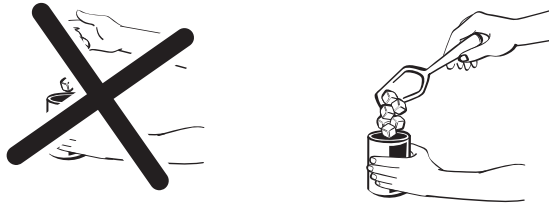
Right Way / Wrong Way

1



This is incorrect because the server is touching a food contact surface with their bare hand. This could contaminate the spoon.

2



This is incorrect because the server is touching the ice with their bare hand. This could contaminate the ice.

3



This is incorrect because the two cooks are preparing raw and ready-to-eat food on the same table at the same time. This could cause cross-contamination.

Is It Safe?



The raw turkey, lettuce, and the bucket of chili have all been stored incorrectly.

- The raw turkey has been stored above ready-to-eat food. If stored in the same refrigerator, raw poultry should be stored on the bottom shelf below any ready-to-eat items.
- The lettuce has been stored in an uncovered container. The container should have a tight-fitting lid.
- The chili has been stored in an inappropriate container on the floor. Food should only be stored in containers intended for food. Food should never be stored on the floor.



Week 4: Prevent Time-Temperature Abuse

Cook It Up!

1. Beef steak: Cook to an internal temperature of 145°F (63°C) for fifteen seconds.
2. Chicken: Cook to an internal temperature of 165°F (74°C) for fifteen seconds.
3. Hamburger patties: Cook to an internal temperature of 155°F (68°C) for fifteen seconds.
4. Fish: Cook to an internal temperature of 145°F (63°C) for fifteen seconds.
5. Pork chop: Cook to an internal temperature of 145°F (63°C) for fifteen seconds.

Is It Safe?

The food is not safe to serve because it was not reheated correctly. Clay did cool the chili correctly. He correctly made sure the chili was cooled from 135°F to 70°F (57°C to 21°C) in the first two hours, and from 70°F to 41°F (21°C to 5°C) or lower in the next four hours. But Clay made a mistake when he failed to reheat the food to the correct temperature. Food should be reheated to 165°F (74°C) for 15 seconds, within two hours.



Week 5: Practice Personal Hygiene

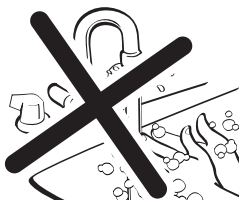
What Did Jerry Do Wrong?



1 Jerry wets his hands with hot running water.



2 Jerry puts soap on his hands.



3 Jerry scrubs his hands and arms for 8 seconds.



4 Jerry rinses thoroughly under running water.



5 Jerry dries his hands on his apron.

3. **He didn't spend enough time scrubbing his hands and arms with soap.** Jerry scrubbed for only 8 seconds when he should have spent at least 10 to 15 seconds performing this important step.
5. **He dried his hands improperly.** Jerry dried his hands on his apron, possibly recontaminating them. He should have dried them using a single-use paper towel or a warm-air hand dryer.

Susan's Morning

Susan made a number of mistakes:

- She did not wash her hands properly before leaving the restroom.
- She wore jewelry other than a plain, band ring.
- She used a prep sink to wash her hands, and failed to scrub her hands with soap for 10 to 15 seconds.
- She wiped her hands on her pants instead of using a single-use paper towel or warm air hand dryer.
- She did not wear a hat or hair restraint while preparing food.
- She did not wash her hands before putting on a fresh pair of gloves to plate the desserts.